LE CORDON BLEU PÂTISSERIE AND BAKING

ASSOCIATE DEGREE OF APPLIED SCIENCE

PROGRAM OF STUDY

The Associate of Applied Science Degree in Le Cordon Bleu Pâtisserie and Baking provides a well-rounded education that includes hands-on training and general education that could prepare you for a fulfilling next course.

You can learn the way as you train in the foundational skills and precision techniques that are crucial to the industry. Additionally, you’ll work alongside experienced chef instructors who will demonstrate hundreds of baking and pastry proficiencies that you can then practice throughout your journey at Le Cordon Bleu.

During your program, you’ll have significant time to practice your skills. Your training will culminate with two externships where you can acquire real-world experience and the confidence to pursue your passion.

This program is built on 100 years of tradition and honor. And with it, you’ll not only be able to feed your passion, study techniques and refine your skills, you’ll discover what you’re made of.

LEARN THE WAY

• Foundational precision techniques
• Hundreds of pastry and baking proficiencies
• Classic fundamentals with modern innovations
• Advanced confectionery, centerpiece and cake decorating techniques
• Understanding food service operations including cost control and purchasing
• Nutrition, dietary fads, and modification of recipes
• Origins of food and historical development of cuisine
• Principles of business plan development for supervision and entrepreneurship
• Develop your artistic talents through candies, show and centerpieces
• Recipe development
**Le Cordon Bleu in North America had more culinary graduates in the USA than any other national network of culinary schools, for the years 2006 to 2013. Source: IPEDS.**

The normal time frame to complete the program is 21 instructional months excluding holidays and breaks. The length of time could vary depending on the individual circumstances of the student.

Le Cordon Bleu is an industry leader in culinary arts education and offers an intensive, practical and respected Associate in Pâtisserie and Baking program.

All graduates from Le Cordon Bleu will receive the internationally-recognized Associate of Applied Science Degree in Le Cordon Bleu Pâtisserie and Baking and the prestigious Le Cordon Bleu Diplôme.

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**YOUR OPPORTUNITY TO CLIMB HIGHER**

The associate program offers the training that can help you prepare for the culinary arts and serves as a pathway to advanced education at Le Cordon Bleu in a Bachelor’s degree.

Find employment rates, financial obligations and other disclosures at www.chefs.edu/disclosures.

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